

**FV201-CS1**

**June 1999**

# **Commodity Specification**

## **Frozen Fruit**



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**I. General****A. U.S. Standards**

Frozen fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of frozen fruit (U.S. Standards) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately (7 C.F. R. part 52) and are incorporated herein and made a part of this Commodity Specification.

**B. Exceptions to U.S. Standards**

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) frozen fruit purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

**C. Product Origin**

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100% grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV-201.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill contracts awarded by USDA. Such segregation plan must be made available to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin, to the grower level. Contractors must also ensure that the documentation provided by any sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.  
  
Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.
4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) when requesting

inspection service. USDA graders will select and review at least one code for each contract to determine compliance with the Agency's domestic origin requirements.

5. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and sub-contractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract termination, and penalties at Title 18, Section 1001 of the US Code concerning falsification of information.

#### **D. Manufacturing Practices**

- 1) Good Manufacturing Practices

All Frozen Fruit must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

- 2) Plant Audit

Successful bidders are required to undergo an annual plant survey.

The primary purpose of conducting a plant survey is to ensure that the contractor produces products in a clean, sanitary environment. Contractors are required to maintain process operations records that are sufficiently detailed as to allow the Processed Products Branch (PPB) to determine past and current sanitation practices.

PPB, AMS, Fruit and Vegetable Programs, will conduct the plant surveys. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation. Contractors must provide the Contracting Officer with a copy of an acceptable completed survey. An acceptable plant survey will be valid for one year.

Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey requirement, since a plant survey is a prerequisite to a contract service agreement. Similarly, contractors who have completed a PPB plant survey for any other purpose within one year of the award will also be deemed to have satisfied this requirement.

Completion of the plant survey prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey within the past year, it must provide proof of an acceptable plant survey not later than 10 business days from the date of the contract. Failure to provide

this documentation within the proper time frame will result in the contract being terminated for cause.

**E. Packing Season**

All frozen fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

**F. Types and Styles of Fruit**

The types and styles of fruit to be purchased will be specified in each Invitation.

**G. Grade of Frozen Fruit**

All frozen fruit must be U.S. Grade A (as defined in the U.S. Standard) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

**H. Fill of Container:**

1. Contractor must meet either the net weight or the fill weight for the product as specified in the applicable U.S. Standard unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label.

**I. Packing, Labels and Packaging****1. Primary Containers**

All containers must be of food grade quality in compliance with the Food Additives Regulations of the Federal Food and Drug Administration.

All containers must be completely sealed.

All products must be packed in new, commercially acceptable primary containers. Frozen fruit shall be packed only in the container size and type specified in the applicable Invitation.

The cases must be suitably code marked so that the product can be identified with related inspection certificates.

**2. Secondary Containers (cases)**

The construction of shipping cases shall be adequate to withstand normal refrigerated shipping and cold storage, and shall meet the following requirements:

Corrugated fiberboard construction, rated at a minimum of 275 pounds per square inch bursting strength for 30-pound cartons and 40 pound cases and 225 pounds PSI for 20 and 25 pound cases.

- Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 2, "Required Markings for Shipping Containers".
- Cases may be marked by printing or stenciling or by preprinted (with **BLACK INK**), self-adhesive stickers. Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.
- Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.
- Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that they cannot be removed intact.
- Cases must have the recycling statement shown in Exhibit 6, "Please Recycle" Symbol and Statement or Exhibit 7, "Corrugated Recycles" Symbol and Statement.
- a. **Frozen Cherries, RTP, regular pack**, must be packed in new **30-pound** plastic containers. They will have a snap-on lid and be slightly tapered for ease of storage and air circulation.
  - b. **Frozen Cherries, RTP, IQF**, must be packed in polyethylene bags closed with a tying device or folded in a commercially acceptable manner. The polyethylene bags shall be further enclosed in corrugated fiberboard containers.
  - c. **Frozen Freestone Peaches** must be packed in new **20-pound** corrugated carton with a plastic bag heat sealed (barrier pack) in the box.
  - d. **Frozen Freestone Peaches (in 2-pound containers)** must be packed in new primary containers. Primary containers are to be plastic type containers with a foil seal, snap on lids and a tamper evident band. Identity coding must be on the cases, container marking is optional. The primary containers or lids will contain the name of the product, ingredient statement, the net weight in pounds and kilograms, and the following statement: Important - Exposure to air may cause product browning - To Prevent Browning: 1) Keep tub unopened until served. 2) Keep peach slices under syrup after opening. 3) Unused partial tubs of peaches can be stored in refrigerator if slices are kept under syrup.
  - e. **Frozen Freestone Peaches (in individual serving sizes)**, the primary containers or lids will contain the name of the product, ingredient statement, the net weight in pounds and kilograms, and a keep frozen statement. Identity coding must be on the cases, container marking is optional.

NOTE: Labels and Case Markings

The following statement must be clearly printed on the exterior of all frozen peach cases: "Important - Keep Frozen. - Exposure to air may cause product

browning - To minimize product browning, limit thawing time to 3 hours at room temperature.”

- f. Frozen Strawberries, 4+1, must be packed in new 30-pound plastic containers
- g. Single Strength Seedless Purees, must be packaged in new clean FDA approved, food grade plastic or steel frozen food containers. Five and three-fourths pounds of puree will be packed per food container

3. Tape Sealing of Shipping Containers

Shipping cases or frozen products must be sealed by plastic tape in lieu of glue. The tape must be sufficient width and strength that is used commercially to be acceptable by common carriers for safe transportation to destinations. The tape must extend down the sides or ends at least two inches. A tape of the see-through type shall be used.

4. Labels and Case Markings (Except 4 oz. or smaller)

The containers, labels, cases, and case markings shall meet the United States Standards for Condition of Food Containers (7 CFR Part 42) except that the Flap (b) section Table VI-Rigid and Semirigid Containers – Defects – Flap (b) is waived provided that the flap gap does not exceed 1 inch and the flaps are fully glued.

Shipping cases for frozen products shall be printed or stenciled with **BLACK INK** as shown in Exhibit “2”. The Universal Product Code (UPC) bar code must be placed on the frozen labels and on shipping cases. See Exhibit “4” for details. The net weight must be expressed in metric as well as avoirdupois units.

**J. Universal Product Codes (UPC)**

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 5. The Contractor’s UPC is not acceptable. The primary container UPC must be positioned on the label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

**K. Palletization Requirements**

1. Pallets

Pallets must be on 40 X 48 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.



**2. Unitization**

Each delivery unit of frozen fruit must be unitized (palletized and stretchwrapped). Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock ‘n pop” is acceptable.

**II. Individual Commodity Specifications****A. Apple Slices**

1. Grade: U.S. Grade A.
2. Style: Sliced.
3. Type of Pack: Individually Quick Frozen (IQF)
3. Net Weight: 30 pounds per case.
4. Sulfite can not be substituted for ascorbic acid.

**B. Apricots**

1. Grade: U.S. Grade A
2. Style: Sliced
3. Pack Formula: The fruit shall be packed into a syrup at a ratio of 5+1 fruit to sugar, resulting in a final average Brix measurement of 60°. Ascorbic acid and citric acid may be added.
4. Net Weight: 20 pounds per box\*\*  
32 pound plastic containers
5. Containers: \*\*must be packed in new 20-pound cartons of food grade quality in compliance with the Food Additives Regulations of the Federal Food and Drug Administration, with a vacuum-sealed plastic bag (barrier pack) in the box.

**C. Blackberries**

1. Grade: U.S. Grade B or better, except U.S. Grade A for defect.
2. Style: Individually Quick Frozen (IQF).
3. Variety: Marion and Evergreen
4. Net Weight: 30 pounds per case

**D. Blueberries**

1. Grade: U.S. Grade B or better.

2. Variety: Cultivated or native (as specified in the invitation).
3. Net Weight: 30 pounds per case.

**E. Blackberry Puree**

1. Variety: Evergreen or Marion
2. Color: the blackberry pulp shall be reasonably bright and the typical reddish purple to dark purple color of ripened blackberries.
3. Flavor and Aroma: the flavor and aroma of the pulp will be characteristic of the blackberry types, tart, free from fermentation and any off flavors or odors.
4. Brix  
The minimum single strength berry puree Brix will be as stated below for each berry type, with no sugar or water added, measured by refractometer.

Blackberries, Evergreen:	10.5
Blackberries, Marion:	10.0
5. pH Range:

Blackberries, Evergreen:	3.2 to 4.0
Blackberries, Marion:	2.9 to 3.6
6. The puree shall be processed and packed in accordance with good manufacturing practices, under strict sanitary conditions. The berries will be finished by passing them through one or more finishing machines with the final screen opening not to exceed 0.033 inches. The puree will be packaged as specified below, frozen immediately and kept frozen at 0 degree F to -10 degree F.
7. Absence of Defects:  
The finished puree shall be practically free of defect material; not more than 3 pieces of brown, black, green or other discolored tissue including seeds that is readily noticeable in a 16-ounce sample unit. They shall not include more than 1 piece that is over 3/16 inch in any dimension.
8. Consistency:  
The consistency of the single strength, seedless puree will be fairly thick and reasonably smooth with a slight amount of free liquid at the edge of the mass. Product may flow fairly quickly on a tray tilted to a 30-degree angle but should exhibit not watery quality.

9. Howard Mold Count: The mold count as determined by the Howard Method, will not exceed an average of 30 percent positive fields, with a maximum of 37 percent positive fields for any individual count.

#### **F. Red Raspberry Puree**

1. Color: the red raspberry pulp shall be reasonably bright, red to reddish purple color typical of ripened red raspberries.
2. Flavor and Aroma: the flavor and aroma of the pulp will be characteristic of red raspberry, tart, free from fermentation and any off flavors or odors.
3. Brix: The minimum single strength berry puree Brix will be as stated below for each berry type, with no sugar or water added, measured by refractometer  
8.0
4. pH Range: 2.9 to 3.4
5. The puree shall be processed and packed in accordance with good manufacturing practices, under strict sanitary conditions. The berries will be finished by passing them through one or more finishing machines with the final screen opening not to exceed 0.033 inches. The puree will be packaged as specified below, frozen immediately and kept frozen at 0 degree F to -10 degree F.
6. Absence of Defects:  
  
The finished puree shall be practically free of defect material; not more than 3 pieces of brown, black, green or other discolored tissue including seeds that is readily noticeable in a 16-ounce sample unit. They shall not include more than 1 piece that is over 3/16 inch in any dimension.
7. Consistency:  
  
The consistency of the single strength, seedless puree will be fairly thick and reasonably smooth with a slight amount of free liquid at the edge of the mass. Product may flow fairly quickly on a tray tilted to a 30-degree angle but should exhibit not watery quality.
8. Howard Mold Count: The mold count as determined by the Howard Method, will not exceed an average of 30 percent positive fields, with a maximum of 37 percent positive fields for any individual count.

#### **G. Cherries**

1. Grade: U.S. Grade B or better, except U.S. Grade A for Pit Score
2. Pit Score: A tolerance of not more than one pit per 160 ounces is permitted.

3. Type of Pack: Regular or Individually Quick Frozen (IQF).
4. Variety: Red, Tart, Pitted (RTP).
5. Net Weight: Regular: 30 pounds per container and  
IQF: Four-ten pound plastic containers per box.  
40 pounds per container
6. Nutrition: Must be fully ripe for natural antioxidants benefit.
7. 100 percent cherry juice, one-gallon plastic containers.

## H. Peaches

1. Types of Frozen Peaches:
  - a. **20 Pound Frozen Sliced Freestone Peaches**
    1. Grade: U.S. Grade A. Character shall be category II, Firm ripe – except may include 20 percent soft ripe fruit. Mushy peaches will not be allowed.
    2. Style: Sliced.
    3. Variety: Yellow Freestone
    4. Net Weight: 20 pounds per case.
    5. Pack Formula: 4 to 5+1 (by weight) fruit to packing media ratio; where the packing media is a 45° Brix fruit syrup composed of peach puree, dry sugar, ascorbic acid, and citric acid.
  - b. **Frozen Freestone Peaches in Individual Serving Sizes**
    1. Grade: U.S. Grade B or better, except for U.S. Grade A for defects.
    2. Style: Diced (3/8 to ½ inch)
    3. Variety: Yellow Freestone
    4. Individual Net Weight: 4 ounces per cup. 96 cups per case.
    5. Size of Primary Container: Individual portion serving cups.
    6. Pack Formula: Shall be either:
      - a. The pack ratio must be 11.5 + 1 by weight, fruit to packing media ratio; where the packing media is sugar, corn syrup. ascorbic acid or citric acid added or juice.
      - b. The pack ratio must be 4 + 1 by weight fruit to packing media ratio; where the packing media is a 45° Brix syrup composed of peach puree, sugar, ascorbic acid, and citric acid.
    7. There shall be **No** cooked product of any kind used.
  - c. **Two-pound (2-pound) Frozen Sliced Freestone Peaches**
    1. Grade: U.S. Grade A, except Grade B for Character.
    2. Style: Sliced

3. Pack Formula - A 4.5 : 1 ratio (by weight) fruit to packing media with a 0.5 tolerance; where the packing media shall be a 45° Brix, fruit syrup composed of peach puree, dry sugar, ascorbic acid, and citric acid.
4. Variety: Yellow Freestone
5. Net Weight: 24 pounds per case. 12/2 pound cartons per case.

#### **I. Red Raspberries**

1. Grade: U.S. Grade A, except U.S. Grade B for Character.
2. Style: Individually Quick Frozen (IQF).
3. Net Weight: 25 or 30 pounds per case, as specified in invitation.

#### **J. Strawberries**

1. Grade: U.S. Grade A, except U.S. Grade B for Character.
2. Style: Frozen Whole
3. Variety: "Benton" will not be allowed.
4. Type of Pack: Individually Quick Frozen (IQF)
5. Size: Medium (Over 5/8 inch to units that will pass through a 1 1/2 inch diameter circle in any direction).
6. Net Weight: 30 pounds per case.
7. Mold Count: should be in accordance with FDA requirements.
8. Frozen Strawberries, IQF, the average net weight of the case shall be **no less than** 30 pounds and no individual case shall **weigh less than** 29.4 pounds.

#### **K. Strawberries (4 + 1)**

1. Grade: U.S. Grade A, except U.S. Grade B for Character.
2. Style: Sliced.
3. Variety: "Benton" will not be allowed.
4. Net Weight Container: 30 pounds per case.
5. Fruit/Sugar Ratio: 4 + 1

### **III. Inspection and Checkloading**

#### **A. Requirements**

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1.

Inspection of Frozen products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative

sample units will be graded according to the Regulations Governing Inspection and Certification of Frozen Fruits and Vegetables and Related Products (7 C.F.R. part 52), and United States Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Invitation.

## **B. Certification**

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

## **C. Procedures**

The Contractor must give the USDA Grader at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code.

# **IV. Failure to Meet Specifications**

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery, except as noted in A or B below. If any lot of Frozen Fruit fails to meet the product or packaging requirement noted below, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the contract price less the minimum discount specified, depending upon the reason(s) for the failure to meet specifications.

## **A. Product**

### **1. Net Weight Deficiency**

#### **(a) Average Weight Deficiency:**

If any lot fails low average or low adjusted net weight, the discount will be twice the percentage by which the lot fails to meet the minimum required weight.

Example: Weight required for a given container is 40 pounds. The average weight for a given lot of product is 39.5 pounds. Such lot is then 0.0 ounces, or 1.25 percent (.0125) below the required weight. The purchase price for such lot would be the contract price less a discount of 2.5 percent (.025) of such price.

(b) Individual Weight Deficiency:

If any lot fails requirements for low individual container or low subgroup averages (net weight) the discount must be 1 percent (.01) of the contract price.

(c) Combination of Average and Individual Weight Deficiency

If any lot fails because of a combination of both (a) and (b) above, the discount must be whichever of the individual discounts is greater.

## **B. Packaging**

1. Secondary Container (Case) Markings

- (a) Missing Contract Number: Subject to a two (2) percent discount.
- (b) Missing 'Not to be Sold or Exchanged' Statement: Subject to a two (2) percent discount.
- (c) Missing 'Distributed by USDA in Cooperation with State and Local or Tribal Governments for Domestic Food Assistance Programs' Statement: Subject to a two (2) percent discount.
- (d) Missing Pack Date: Subject to a one (1) percent discount.
- (e) Incorrect or missing UPC Code: Subject to a one (1) percent discount.
- (f) Missing 'USDA Shield': Subject to a one (1) percent discount.
- (g) Missing 'Recycle Symbol': Subject to a one (1) percent discount.

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Susan E. Proden  
Contracting Officer  
Fruit and Vegetable Programs  
Agricultural Marketing Service

**V. Exhibits****Exhibit 1****Required Markings for Shipping Containers**  
**ALL PRINTING TO BE IN BLACK INK**

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME	PRODUCT NAME
1/	CONTRACT NO. 3/
2/	PACKED IN 4/ BY
	5/
USDA SYMBOL	6/
DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS	
NOT TO BE SOLD OR EXCHANGED STORE AT 0° F OR BELOW	

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. Freestone, Yellow, Cut, Chopped, etc.).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 1/25 pound bag.
- 3/ Insert the last five digits of contract number.
- 4/ Insert month and year packed (The first month of packing season is acceptable).
- 5/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 6/ Insert Universal Product Code (see Exhibit "5").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.



**Exhibit 2**  
**Alternative Label for Shipping Containers**  
(Includes all Required Information)



**Product Name**

**Style**

**Size/Number per case**

**Contract Number xxxxxxxxxx**

**Packed in: Month Year**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL  
GOVERNMENTS FOR DOMESTIC FOOD  
ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED**

**STORE AT 0° OR BELOW**



Exhibit 3  
Sample Alternative Label for Shipping Containers



# Frozen Peaches

**Sliced**

**20 pounds**

**Contract Number 120292000**

**Packed in: November 1999**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL  
GOVERNMENTS FOR DOMESTIC FOOD  
ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED  
STORE AT 0° OR BELOW**



11 07 15001 01424 2

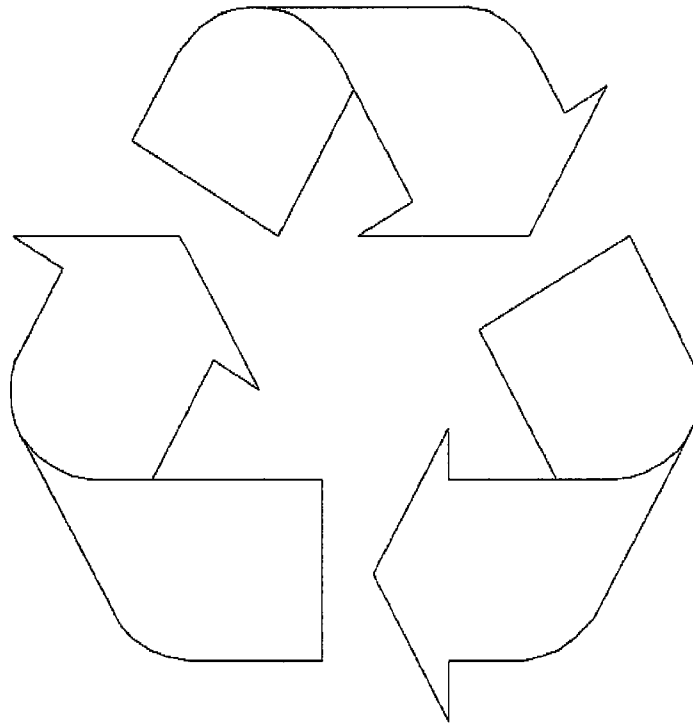
## Exhibit 4

## Universal Product Codes

<b><u>Frozen Fruit</u></b>	<b><u>Primary Container</u></b>	<b><u>Secondary Container</u></b>
Apple Slices	7 1500101346 0	1 07 15001 01346 7
Apricots (20-lb.)	7 1500101358 8	1 07 15001 01358 5
Apricots (32-lb.)	7 1500101354 2	1 07 15001 01354 9
Blackberries (30-lb.)		1 07 15001 01370 2
Cultivated Blueberries (30-lb.)		1 07 15001 01367 2
Native Blueberries (30-lb.)		1 07 15001 01366 5
Evergreen Blackberry Puree (6/ 5-3/4)	7 1500101376 7	1 07 15001 01376 4
Marion Blackberry Puree (6/ 5-3/4)	7 1500101377 4	1 07 15001 01377 1
Red Raspberry Puree (6/ 5-3/4)	7 1500101373 6	1 07 15001 01373 3
Cherries, RTP (30-lb.)	Not required	
Cherries, IQF (40-lb.)		1 07 15001 01364 1
Peaches, Freestone (2-lb.)		1 07 15001 01419 8
Peaches, Freestone (20-lb.)		1 07 15001 01424 2
Peaches, Freestone (96/4 oz. cups)		1 07 15001 01422 8
Red Raspberries (25-lb.)		1 07 15001 01372 6
Strawberries (30-lb.)		1 07 15001 01375 7
Strawberries, 4+1 (30-lb. plastic)	Not required	

Exhibit 5

**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

Exhibit 6

**“Corrugated Recycles” Symbol and Statement**



**Corrugated  
Recycles**

Exhibit 7

USDA Symbol

